**Picnic in the house??**

Today’s bible story, from the Bible-in Mark, we heard Jesus helped people by teaching them lots of things about God. People were hungry so Jesus decided to feed them. 5,000 people from 5 loaves of bread and 2 fish!

To help us remember this story you could make sandwiches with your child(ren)

What their favourite filling in a sandwich? You could and set up and picnic inside. Or outside! Maybe in a tent?

If you’re feeling brave you might want to make bread with your child(ren)

**Bread recipe**

**Ingredients**

* 500g granary, strong wholewheat or white bread [flour](https://www.bbcgoodfood.com/glossary/flour-glossary) (I used granary)
* 7g sachet [fast-action dried yeast](https://www.bbcgoodfood.com/glossary/yeast-glossary)
* 1 tsp salt
* 2 tbsp [olive oil](https://www.bbcgoodfood.com/glossary/olive-oil-glossary)
* 1 tbsp [clear honey](https://www.bbcgoodfood.com/glossary/honey-glossary)

**Method**

1. **Mix together the flour, yeast and salt into a large bowl and mix together with your hands. Stir 300ml hand-hot water with the oil and honey, then stir into the dry ingredients to make a soft dough.**
2. **Turn the dough out onto a lightly floured surface and knead for 5 mins, until the dough no longer feels sticky, sprinkling with a little more flour if you need it.**
3. **Oil a 900g loaf tin and put the dough in the tin, pressing it in evenly. Put in a large plastic food bag and leave to rise for 1 hr, until the dough has risen to fill the tin and it no longer springs back when you press it with your finger.**
4. **Heat oven to 200C/fan 180C/gas 6. Make several slashes across the top of the loaf with a sharp knife, then bake for 30-35 mins until the loaf is risen and golden. Tip it out onto a cooling rack and tap the base of the bread to check it is cooked. It should sound hollow. Leave to cool.**

Once cool make into sandwiches! Ham? Cheese? You choose!